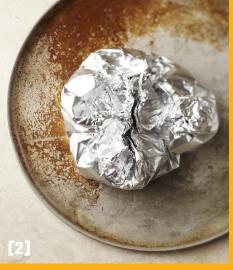
## Child CS have a reputation for being the

hotheaded child of the culinary world, but their personality is much more complex. Beneath their bravado, chiles possess unique dispositions. Some varieties hit the palate like a bolt of lightning; others are mild-mannered and sweet, offering hints of raisin, chocolate, anise, and cinnamon to their dishes. Use this guide to get a handle on a variety of peppers.

## **OVEN-ROASTING PEPPERS**







- [1] Roast chiles on a foil-lined baking sheet in a 425°F oven for 20 to 25 minutes or until skins are blistered and dark (or broil 4 to 5 inches from heat 8 to 10 minutes).
- **[2]** Bring the foil up and around peppers to enclose. Let stand about 15 minutes or until cool enough to handle (this loosens the skins).
- **[3]** With a knife, loosen edges of the skins from peppers; gently and slowly pull off skins and discard. Use gloves if handling hot peppers.

## SEEDING JALAPEÑOS



The seeds and veins of a jalapeño pepper are the hottest part. Luckily, they can be easily removed by sliding a paring knife between the flesh and veins. Do wear plastic or rubber gloves; jalapeños contain volatile oils.

